

Soups

SAN MARZANO TOMATO SOUP 7 parmigiano reggiano, basil, rustic croutons	MARKET SEASONAL SOUP 7 chef's selection of seasonal ingredients
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Salads choose two for 12 or three for 16

ALIMENTARI CHOPPED romaine, radicchio, radish, heirloom carrot, corn, tomato, cucumber, garbanzo, sunflower seeds, parsley, watermelon radish, heirloom radish, lemon vinaigrette	TUSCAN FARRO charred corn, heirloom cherry tomato, grilled asparagus, lemon, db sicilian evoo, sumac
1730 KALE concord grapes, roasted walnuts, cabot cloth bound cheddar, champagne dijon vinaigrette	SUMMER PANZANELLA melon, heirloom tomato, cucumber, basil, ricotta salata, pickled red onion, arugula, rustic croutons, cucumber, white balsamic vinaigrette
DI BRUNO CAESAR little gems, torn basil, white anchovies, parmigiano reggiano, rustic croutons	Additions: <i>prosciutto di parma 8, free range chicken 6, grilled salmon 6, chili roasted tofu 4</i>

Small Plates

POLPETTE DELLA NONNA 13 san marzano tomato pomodoro, whipped ricotta, parmigiano reggiano	SUPPLI AL TELEFONO 9 parmigiano reggiano, pomodoro sauce
PROVOLETA SKILLET 9 salsa verde, tomato confitura, grilled focaccia	ROASTED BRANZINO 13 sardinian fregola, currants, pine nuts, parsley, capers, grape tomato sugo
	RUSTICHELLA D'ABRUZZO ORECCHIETTE 9 san marzano tomato, basil, calabrian chili oil, parmigiano reggiano, db sicilian evoo

Panini & Tartine

WHIPPED RICOTTA TARTINE 8 speck, honey roasted jersey peach, db lava cashews, lost bread seedy grains	THE HOUSE OF (GRILLED) CHEESE 12 reading raclette, taleggio, butter brioche, san marzano tomato dip
FAVA BEAN HUMMUS, ASPARAGUS TARTINE 7 mint, meyer lemon, ricotta salata, lost bread seedy grains	PROSCIUTTO COTTO 13 taleggio, parma butter, tri colore, lost bread
AVOCADO, SMOKED SALMON TARTINE 8 pickled red onion, calabrian chili, radish, chives, lost bread	SIDES: side of salad 6 db giardiniera and olives 4 black pepper and pecorino kettle chips 3

Pizza alla Romana & Panuozzi

PANUOZZI DEL GIORNO 13 campania-style pizza sandwich	EGGPLANT 6 pomodoro, basil crumbs, parmigiano reggiano
MARGHERITA 5 db mozzarella, tomato, basil	DB ITALIAN SAUSAGE 6 whipped ricotta, broccolini, roasted garlic, locatelli
BURRATA 7 prosciutto rotondo dolce, burrata, tomato, arugula	POTATO 6 mascarpone, licini pancetta, rosemary, onion
	ASPARAGUS & SUMMER ZUCCHINI 6 lemon mascarpone, yellow tomatoes, ricotta, locatelli, basil

Cheesemongers’ Creations

THE RITTENHOUSE 16 burrata di tartufo, prosciutto di parma rotondo dolce, arugula, saba, truffle salt, db sicilian olive oil	THE 9 <sup>th</sup> STREET 19 quadrello di bufala, parmigiano reggiano, gorgonzola dolce, db fig and acacia honey jam, db honey roasted cashews, heirloom carrot
THE FRANKLIN 15 mozzarella di bufala, marinated tomatoes, Basil crumbs, db sicilian olive oil	THE SPANISH ALHAMBRA 19 manchego 1605, valdeon blue, leonora de cabra, plum membrillo, chocolate figs, marcona almonds

Charcuterie Creations

THE ITALIANO SALUMI 19 prosciutto san daniele, porchetta toscano, molinari finocchiona, castelvetrano olives	THE AMERICAN 19 salumi mole, larchmont bresaola, fra’ mani nostrano, house made pickles
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The Di Bruno Bros. Experience

Experience an expertly curated extravaganza of our favorite cheese, charcuterie, breads and condiments.	FOR 2-3 PEOPLE - 2 9 FOR 4-6 PEOPLE - 49
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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your chance of foodborne illness.

Curate your own  
experience with our  
Mozzarella Bar,  
Cheese Cave, and  
Charcuterie:

From the Mozzarella Bar 8

CILIEGINE MOZZARELLA  
MOZZARELLA DI BUFALA  
SMOKED MOZZARELLA DI BUFALA  
BURRATA DI TARTUFO *+4 supplemental*  
DB BURRATA  
RICOTTA DI BUFALA

+

From the Cheese Cave 8

QUADRELLO DI BUFALA  
(italy) water buffalo, bread, milky, yogurt

LEONORA DE CABRA  
(usa) goat, tangy, scalded cream, lemon

OSSAU-IRATY  
(france) sheep, biscuity, notes of hazelnut

1605 MANCHEGO  
(spain) sheep, toasted bread, notes of apricot

CRAVERO PARMIGIANO REGGIANO  
(italy) cow creamy, nutty, bitter

COLSTON BASSETT STILTON  
(uk) cow fudgy, grassy, buttermilk

GORGONZOLA DOLCE  
(italy) cow pear, white wine, sour cream

VALDEON  
(spain) goat / cow chocolate, black pepper,  
crusty bread

L'AMUSE GOUDA  
(holland) cow, sweet caramel, toasted nuttiness

CABOT CLOTHBOUND CHEDDAR  
(usa) cow, sweet, savory, hard, crumbly

Charcuterie 8

PROSCIUTTO DI SAN DANIELE  
hints of crusty bread, dried fruits

PROSCIUTTO DI PARMA  
ROTONDO DOLCE  
mild, delicate, fragrant

SALUMI MOLE  
ancho, ceylon, chipotle, cocoa

MORTADELLA AL PISTACCHIO  
full flavored, silky on the palate

JAMON IBERICO DE BELLOTA  
nutty, sweet, earthy, floral + *5 supplemental*

DODGE CITY SALAMI  
bold salame with fennel, pink peppercorn

SAUCISSON SEC BASQUESE BIELLESE  
elegant, soft aromatic heat, espelette

PORCHETTA  
herbaceous, garlicky, peppery

# Cocktails, Wine, & Beers

## House Made Cocktails

<b>Sabrina</b>	12
rosato, off-dry frizzante, peaches, strawberries	
<b>Sofia</b>	12
vodka, solerno, blood orange	
<b>Mona</b>	12
whiskey, ginger beer, lime, crystalized ginger	
<b>Giulia</b>	12
gin, grapefruit, tonic, rosemary	
<b>Emma</b>	12
whiskey, lo-fi amaro, bitters	
<b>Vittoria</b>	12
fernet, coca cola, lemon	

## Spritz

<b>The Classic</b>	9
aperol, prosecco, soda, orange	
<b>Rossini</b>	9
prosecco, strawberries, rhubarb	
<b>Lavender</b>	9
prosecco, cucumber, lime, lavender	

## Negroni Variations

<b>#1 NEGRONI</b>	12
<b>#2 GIN, CAMPARI, VERMOUTH, AMERICANO</b>	12
<b>#3 CAMPARI, VERMOUTH, SODA, BOULEVARDIER</b>	12
<b>#4 WHISKEY, CAMPARI, VERMOUTH</b>	12

# Beer

## Draft Beers

<b>Allagash White</b>	6
<b>Troegs Perpetual IPA</b>	7
<b>Modern Times Fruitlands Gose</b>	9
<b>Ploughman Bluebird Day Cider</b>	8

## Cans & Bottles

<b>Two Robbers Watermelon/Cucumber Hard Selfzer</b>	6
<b>Shacksbury Rose Cider</b>	6
<b>Peroni 16oz can</b>	5
<b>Stella Artois</b>	5
<b>2SP Delco Lager</b>	5
<b>Bells Oberon</b>	6
<b>Apex Predator</b>	6
<b>Maine Peeper Ale</b>	10
<b>Neshaminy Creek The Shape of Hops to Come</b>	6
<b>Dogfish Head 60-Minute</b>	5
<b>Singlecut 18 Watt</b>	7
<b>Duvel Single Fermented Belgian</b>	
<b>Golden Ale</b>	8
<b>Hermit Thrush Po Tweet Pale Sour</b>	7
<b>LoverBeer Dama Brugna</b>	27
<b>Ayinger Celebrator</b>	8

# Wine by the Glass

## Sparkling

<b>Clavelin Cremant Du Jura, Nv</b>
(Jura, France) Made just like Champagne, but not in Champagne. 100% Chardonnay, dry and elegant
13
<b>Alice Rose 'ose' Brut, Nv</b>
(Veneto, Italy) Spunky sparkling Marzemino from two sister-in-laws; rosy and full, but dry
14

## White Wine

**Draft Pinot Grigio Terre Di Chieti, NV**  
(Abruzzo, Italy) Round and tropical Pinot Grigio, easygoing and goes with everything 9

**Mary Taylor Bordeaux Blanc, '18**  
(Bordeaux, France) Sauvignon Blanc-dominant white blend from a progressive female négociant project 12

**Ellena Nascetta, '17**  
(Piedmont, Italy) Lesser known Langhe white grape; textural, dry, notes of almond skin/acacia honey 13

**Somos Cortese, '18**  
(Adelaide Hills, Australia) New world natural wine spin on the great grape of Gavi; 20 days on skins, 100 days in oak 15

## Rose Wine

<b>La Belle Etoile Rose (Rhône, France)</b>	
Our top selling rose two years straight; organic/biodynamic blend of Cinsault, Grenache, Syrah)	11

<b>DRAFT Division-Villages Columbia Valley Rosé of Gamay Noir "L'Avoiron"</b>	
(Willamette, Oregon) Cool urban winery takes on French-inspired Gamay. Strawberry/crushed flower notes	5

## Red Wine

**Toscana Rosso, Artisan's Cellar, NV**  
(Tuscany, Italy) Classic Sangiovese with grippy tannin, whiffs of rose petal and leather 9

**KC Labs Carbonic Zinfandel, Kivelstadt Wine Cellars, `17**  
(Sonoma, CA) Cali Zin fermented carbonically (whole cluster) like Beaujolais; lighter, fresher, brighter 12

**Bone Jolly Gamay, '17**  
(El Dorado County, California) Small production Gamay from an old school producer who did natural wine before it was cool 15

**Torre Rracina Nero D'Avola, '18**  
(Sicily, Italy) Bold and rich Nero d'Avola made with partially dried grapes, aged in both steel and new oak 11

**JC Clare Langhe Nebbiolo, '18**  
(Piedmont, Italy) Young vine Nebbiolo (grape of Barolo) produced following recipes recorded by Thomas Jefferson 14

# Wine by the Bottle

## Sparkling

<b>PROSECCO   Ca Furlan Prosecco, NV</b>
(Veneto, Italy) Dry as can be, classic as it gets, a no-brainer
35
<b>CREMANT   Clavelin Cremant du Jura, NV</b>
(Jura, France) Made just like Champagne, but not in Champagne. 100% Chardonnay, dry and elegant
51

<b>SPARKLING ROSE   Alice Rose ‘Ose’ Brut, NV</b>
(Veneto, Italy) Spunky sparkling Marzemino from two sister-in-laws; rosy and full, but dry
55

<b>LAMBRUSCO   La Collina Lambrusco</b>
<b>NV</b>
(Emilia-Romagna, Italy) Organic sparkling red wine; if you don't already love this with pizza, you will now
46

<b>CHAMPAGNE   Aubry Champagne Brut, NV</b>
(Champagne, France) Grower Champagne of Pinot Meunier, Chardonnay, Pinot Noir, Arbanne, Petit Meslier and Fromenteau 83

## White Wine

<b>Ellena Nascetta, '17</b>
(Piedmont, Italy) Lesser known Langhe white grape; textural, dry, notes of almond skin/acacia honey
40

<b>Palazzone Orvieto Classico, '18</b>
(Umbria, Italy) Organic Procanico/Grechetto blend with notes of lemon; medium bodied and classic
38

<b>Mary Taylor Bordeaux Blanc, '18</b>
(Bordeaux, France) Sauvignon Blanc-dominant
white blend from a progressive female
négociant project 41

<b>La Patience Vin Blanc, '18</b>
(Rhône Valley, France) Herbaceous and elegant natural blend of Chardonnay, Grenache Blanc and Vermentino
45

<b>SOMOS Cortese, '18</b>
(Adelaide Hills, Australia) New world natural wine spin on the great grape of Gavi; 20 days on skins, 100 days in oak
63

<b>Pedroncelli California Chardonnay, '17</b>
(Sonoma, CA) Classic oaked Cali Chard from family-run winery. Smooth and buttery
43

<b>Pago Cativo, Ribeiro O Forte, '17</b>
(Galicia, Spain) Bright biodynamic blend of indigenous varietals; summery Spanish blend with a hint of wild
6

<b>Domaine de Saint Pierre Savagnin Autrement, '16</b>
(Jura, France) Have Comté with this or you're doing it wrong. Oxidative Jura white; chalky, lemony, toasted walnut 98

## Orange/Skin Contact/Boundary Pushing

<b>PET NAT-ISH   Maloof L'Eau Epice Sparkling Wine, '18</b>
(Dundee, OR) Undefinable sparkling Riesling/skin contact Gewurtz, it's fantastic. Pet Nat? Methode Ancestral? Sure.
66

**Meinklang, Österreich Weisser  
Mulatschak, NV**  
(Burgenland, Austria) Austria's pioneering  
organic/biodynamic winery goes orange.  
Mild on the funk, big on flavor 56

<b>Day Wines Tears of Vulcan, '18</b>	
(Dundee, OR) Oregon takes on Sicily: volcanic soil Viognier and more from bad@\$s female winemaker Brianne Day	68

<b>La Clarine Farm Albariño, '18</b>
(Sierra Foothills, CA) Minimalist natural Albariño with funk, tang and power. Dry, weirdly fantastic
58

## Rosé

<b>La Belle Etoile Rose, '18</b>
(Rhône, France) Our top selling rose two years straight; organic/biodynamic blend of Cinsault, Grenache, Syrah
40

<b>Monte Rio Dry White Zinfandel, '18</b>
(Siusun Valley, CA) Not a joke; handcrafted small production dry white Zin from Pax Mahle & Patrick Cappiello
46

<b>Bodegas Los Bermejos Lanzarote</b>
<b>Listán Rosado, '18</b>
(Canary Islands, Spain) Minerally Listan
Negro grapes from volcanic soil from lesser
known Spanish wine region
53

## Red Wine

<b>Vigneti del Sole, Montepulciano d'Abruzzo, '18</b>	
(Abruzzo, Italy) The friendliest little red wine around. Best buds with pizza, pasta, literally anything	36

<b>Torre Rracina Nero D'Avola, '17</b>
(Sicily, Italy) Bold and rich Nero d'Avola made with partially dried grapes, aged in both steel and new oak
38

<b>JC Clare Langhe Nebbiolo, '18</b>	
(Piedmont, Italy) Young vine Nebbiolo (grape of Barolo) produced following recipes recorded by Thomas Jefferson	53

**R18, Olivier LeMasson, '18**  
(Loire, France) Annual funky red blend from  
a natural wine name-to-know; bright poppy  
and wild 56

<b>Bone Jolly Gamay, '17</b>
(El Dorado County, CA) Small production Gamay from an old school producer who did natural wine before it was cool
58

<b>Folk Machine “Film &amp; Camera” Valdiguie, '18</b>	
(Redwood Valley, CA) Bright yet bold California red; cherry and pomegranate accented by black pepper and clove	58

<b>Cenyth California Red Blend, '15</b>
(Sonoma, CA) Bold statement-making California red of Merlot, Cabernet Franc, and Cabernet Sauvignon
78

<b>Viña Maitia Roto Cabernet Sauvignon, '18</b>	
(Maule Valley, Chile) Sustainable Cabernet, fermented whole-cluster, brighter and just enough different than your usual Cab	43

<b>Lopez de Heredia, Rioja Viña Cubillo Crianza, '10</b>
(Rioja, Spain) Old school estate Tempranillo from the queen of Spanish wine Maria Lopez de Heredia 63

<b>Ellena Giuseppe Barolo, '18</b>	
(Piedmont, Italy) Classic Nebbiolo from a young wave-making producer. Classic notes of leather, rose petal and chocolate	63